

**Polycarbonatel Gn Pan 1/1 0.8" Depth****Rs. 720 (GST Extra)**

Looking for a durable and versatile gastronorm pan to elevate your kitchen operations? Look no further than the Polycarbonate GN Pan 1/1 with a 0.8 depth from Cookkart. Crafted from high-quality polycarbonate material, this pan is designed to withstand daily use in busy commercial kitchens.



With its 1/1 size and 0.8 depth, this pan offers ample space to hold a variety of foods, making it perfect for storing, transporting, and serving dishes with ease. Whether you're catering an event or prepping ingredients in the kitchen, this GN pan is a must-have tool for any professional chef or food service provider.

Upgrade your food storage solutions with the Polycarbonate GN Pan 1/1 0.8 Depth from Cookkart and experience the convenience and reliability of a top-quality kitchen essential. Order yours today and take your culinary creations to the next level!

**Technical Specifications**

Depth : 20 mm  
Dimension : 20.8" x 12.8" x 0.8"  
Capacity : 2.5 Ltrs  
Type : 1/1

**Application**

- 1. Dessert Buffets:** Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing guests to dip various treats in cascading melted chocolate.
- 2. Wedding Receptions:** They are a popular addition to wedding receptions, where guests can enjoy dipping items like strawberries, marshmallows, and pretzels in rich, flowing chocolate.
- 3. Birthday Parties:** Chocolate fountains are a hit at birthday parties, providing a fun and interactive dessert experience for both kids and adults.
- 4. Corporate Events:** They are used at corporate events, trade shows, and product launches to add a touch of sophistication and indulgence to the catering.
- 5. Fundraisers and Charity Galas:** Chocolate fountains are also featured at fundraisers and charity galas to entice donors and guests with a luxurious and delectable treat.

## Features

- 1. Adjustable Temperature Control:** Chocolate fountain machines often come with adjustable temperature controls to maintain the chocolate at the desired consistency and prevent burning.
- 2. Tiered Fountain Design:** They feature a tiered fountain design, allowing the melted chocolate to flow down multiple levels, creating an enticing visual display.
- 3. Dipping Accessories:** Many machines come with dipping accessories such as skewers or forks for guests to use for dipping various treats into the chocolate.
- 4. Easy Assembly and Disassembly:** They are designed for easy setup and disassembly, making it convenient for caterers and event planners to transport and operate the fountain.
- 5. Easy to Clean:** Chocolate fountain machines are typically designed for easy cleaning, with removable parts that can be washed, ensuring that they can be used repeatedly for various events.